



MONTE NEVADO®



SERRANO HAM 24

Boneless - REF: 47

For its preparation we start from a fatty pig, with at least 50% of the Duroc breed, little salt and a slow natural drying process.

The main characteristic is its infiltrated fat, which together with its large size make it possible to cure this ham very slowly in our "secaderos" where the air from the Sierra de Guadarrama or La Sierra de Cameros flows through the windows.

Our master ham artisans review and classify each piece one by one many times until they decide that each ham has reached the ideal maturation.

To make Monte Nevado 24 Serrano ham we use just natural ingredients, no additives. The average curing time is 24 months.

Tasting Notes: Cut from pink to purple red, marbled and occasional pints of tyrosine due to long curing. Characteristic aroma of fine aged, delicate and with little salt.

Technical sheet

SERRANO HAM 24

Product description

Serrano 24 Ham, boneless V

Ingredients:

Pork ham , salt.



Nutrition facts (per 100 g.)

Energetic value:	1004 KJ /240 kcal
Fats:	12 g
Saturated fatty acids:	4,8 g
Carbohydrates:	0 g
Sugars:	0 g
Protein:	33 g
Salt:	5g

Microbiological characteristics

Escherichia coli:	< 100 ufc/g
Staphylococcus aureus:	< 100 ufc/g
Salmonella - Shigella:	0 / 25g
Sulphite-reducing clostridia:	< 100 ufc/g
Lysteria monocytogenes:	0 / 25g

Storage conditions: Keep refrigerated

Used by: 270

Traceability system: Barcode of individual piece selection

EAN code: 8437003604836

Packaging information

Packaging: Vacuum;Black net;Aluminum foil

Logistic information

Weight(g.)/unit:	5.000 g
Units per case:	2
Case dimensions (length, heigth, width):	59.00 x 10.00 x 37.70

Physical and Chemical Characteristics

Moisture SD:	≤ 57 % g
Moisture gradient:	≤ 12

Water Activity:

pH:



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